

DEPARTMENT 30

Baking

Grange Building

Eligible Classes 7-9

Superintendent

Gretchen Neal
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Rules and Information:

1. Exhibits without a proper plate, bag or recipe will be disqualified.
2. All baked goods and candies must be entered on a 9" white paper plate covered with a Ziplock bag.
3. All entries must have a 3x5 card with the recipe taped on the underside of the plate.
4. Exhibits need to be received by August 23rd, 3:00 pm - 9:00 pm or August 24th, 7:30 am to 8:30 am.
5. No exhibits will be accepted after the deadline on August 24th.
6. No raw ingredients (e.g. eggs, cream, etc. . .)
7. No exhibits from children under 5 years old.
8. Division 2: Machine Breads can be store bought mixes and must have the recipe attached to the plate.
9. Register online at lcfair-rodeo.fairentry.com by August 21st or register entries in person on August 23rd.
10. Exhibits need to be picked up on Sunday August 27th beginning 9:00 am. Exhibits not picked by 12:00 pm can be picked up on Monday, August 28th at the Dining Hall.

SPECIAL AWARDS:

THE WASHINGTON ASSOCIATION OF WHEAT GROWERS ARE OFFERING THE FOLLOWING AWARDS TO THE BEST OVERALL EXHIBITS IN THE YEAST BAKING CATEGORIES.

ADULT: 1st place-Dough Sculpting DVD & Rosette
2nd place-Cookbook

4-H/OPEN: 1st place-Dough Sculpting DVD & Rosette
2nd place-Cookbook

Division 1: Yeast Breads (1/2 loaf)

Best 25, Blue 20, Red 15, White 10

Section 1: White bread
Section 2: Whole wheat
Section 3: Graham bread
Section 4: Raisin bread
Section 5: Sourdough bread
Section 6: Gluten free bread
Section 7: Other yeast bread

Division 2: Machine Breads (1/2 loaf)

Best 25, Blue 20, Red 15, White 10

Section 1: White bread
Section 2: Whole wheat
Section 3: Graham bread
Section 4: Raisin bread
Section 5: Sourdough bread
Section 6: Gluten free bread
Section 7: Other yeast bread

Division 3: Yeast Rolls (4 rolls)

Best 25, Blue 20, Red 15, White 10

Section 1: Plain white rolls
Section 2: Whole wheat rolls
Section 3: Sourdough rolls
Section 4: Cinnamon rolls
Section 5: Other sweet rolls
Section 6: Coffee cake, yeast
Section 7: Gluten free rolls
Section 8: Other

Division 4: Quick Breads (1/2 loaf or 4 muffins)

Best 20, Blue 15, Red 10, White 5

Pan size-standard, about 9" x 4" x 4"

Section 1: Nut bread
Section 2: Fruit bread
Section 3: Muffins
Section 4: Coffee cake
Section 5: Gluten Free
Section 6: Other



Division 5: Cookies
(4 cookies or bars)

Best 20, Blue 15, Red 10, White 5

- Section 1: Rolled
- Section 2: Dropped
- Section 3: Refrigerated
- Section 4: Filled
- Section 5: Brownies
- Section 6: Bar (no brownies)
- Section 7: Sugar-Free
- Section 8: Gluten Free
- Section 9: Other

Division 6: Cakes
(1/2 cake)

Best 25, Blue 20, Red 15, White 10

****Decorated cakes will be cut & sampled**
****Include recipe for decorated cake & frosting**

- Section 1: Layer Cake
- Section 2: Decorated Cake (whole)
- Section 3: Cupcakes (4)
- Section 4: Sugar-Free
- Section 5: Gluten Free
- Section 6: Other

Division 7: Pies
(1/4 pie)

Best 25, Blue 20, Red 15, White 10

NO CREAM PIES OR FILLING

- Section 1: Apple pie
- Section 2: Peach pie
- Section 3: Cherry pie
- Section 4: Sugar-Free
- Section 5: GLUTen Free
- Section 6: Other pies or cobblers

Division 8: Candy
(4 pieces candy)

Best 20, Blue 15, Red 10, White 5

- Section 1: Divinity
- Section 2: Fudge
- Section 3: Peanut brittle
- Section 4: Sugar-Free
- Section 5: Other

Division 9: Baked Munchies
(1 1/2 cup)

Best 20, Blue 15, Red 10, White 5

- Section 1: Baked Party Mix
- Section 2: Granola
- Section 3: Other

Division 10: Foods Made with Honey

Best 20, Blue 15, Red 10, White 5

- Section 1: Bread, yeast (1/2 loaf)
- Section 2: Cake, frosted (1/2 cake)
- Section 3: Cake, unfrosted (1/2 cake)
- Section 4: Pie (1/4 pie)
- Section 5: Other Bread (1/2 loaf)
- Section 6: Rolls (4)
- Section 7: Muffins (4)
- Section 8: Cookies (4)
- Section 9: Holiday Cookies (4)
- Section 10: Brownies (4)
- Section 11: Candy (4)
- Section 12: Other

